

Allacher



2024 ZWIEGELT NEUSIEDLERSEE DAC

Grape Variety(s): 100% Zweigelt

Alcohol: 13,5%vol

Acidity: 4,4 g/l

Residual sugar: 1,7 g/l

contains sulphites

Description:

Zweigelt with protected designation of origin Neusiedlersee DAC. Only very typical, fruity and rich wines from the Neusiedlersee wine-growing region may be bottled as Neusiedlersee DAC. Deep dark ruby garnet, opaque core, violet reflections, ripe cherry fruit with black berry fruit underneath, powerful, full-bodied, chocolaty texture, ripe plums, sticks, a good accompaniment to food with ripening potential!

Vinification:

The grapes were harvested by hand and sorted straight away. Only ripe and healthy grapes were further processed. The Zweigelt grapes were destemmed and placed in a stainless steel mash tank. After 2 days of mashing, fermentation began. The mash was submerged 4-6 times daily. This causes more color and tannin to leach from the grape skins. The fermentation lasted 8 days. After fermentation, the wine remained on the mash for another 6 days. The Zweigelt was then pressed and biological acid fermentation was initiated. Here the rough malic acid is converted into milder lactic acid by lactic acid bacteria. 80% of the aging took place in stainless steel tanks and 20% in used barriques. Before bottling in April, the wine was steeped again.

Serving temperature: 16-18 °C